

Foods! What and Where to Buy—How to Cook and Serve

Preparation of the Family Meals When Mind Is on Growing Things



LENO OSBORNE.

"In spring a young man's fancy turns to growing things," says Leno Osborne, a young man who is a housekeeper to keep her mind on the "three meals a day." The flower beds are getting restless—the grass is stretching itself and making every effort to come out in the open. With all these activities, of course, it's hard to keep our mind indoors.

So as to be of some help to you, I have taken from my collection of recipes specially suited to this season of the year. They are tried and tested, and I know will be enjoyed by all the family.

Egg Tapioca.
1 1/2-cup minute tapioca.
4-cup dried figs.
1 1/2-cup water.
5-cup light brown sugar.
Cooking.
Mix the figs, sugar, tapioca and water, set on the direct fire until boiling, then place over hot water and cook one hour. Add a dash of cinnamon and a few drops vanilla. Pour in a dish or individual dishes to mold. When cold serve with whipped cream.

Jungle Stew.
1 1/2-cup kidney beans.
1-cup rice.
1-cup tomatoes.
1 medium onion.
4 tablespoons bacon fryings.
Soak the beans in cold water over night. The next morning cook at simmering point until tender. While the beans are cooking brown the dry rice in the hot bacon fat, with the minced onion and chopped green pepper. Then add the tomato juice and keep water extra and simmer 15 minutes. When beans are tender and well cooked down, but the rice is still firm, add the rice and mix together, and it's ready to serve.

British Sub Disaster Unavoidable, Is Report

GIBRALTAR, March 24.—A naval court of inquiry, which has begun an investigation into the sinking of the British submarine H-42, with the loss of 26 lives, established today that the submarine arose to the surface in the path of a speeding destroyer. The destroyer did not have time to avert from her course and crashed into the submarine, cutting a great hole. The H-42 disappeared from sight almost immediately.

NURSERY TAG DAY SATURDAY

Tulsa Given Opportunity to Interest Itself in the Little Tot.

An opportunity to give to its little children in a unique way will be offered Tulsa today. The annual tag day for the Day Nursery is to be held today under the supervision of the nursery board.

Approximately ten thousand babies and little children are cared for in the nursery every year, while their mothers go out to their daily work. The nursery is supported by voluntary gifts of Tulsa people. Once a year the board, made up of 60 prominent Tulsa women, asks Tulsa for financial support for the nursery, and upon the generosity of the people of the city depends the existence of the nursery during the coming year. Each member of the board will have four helpers in tag day. Mrs. P. E. Shallenberger is president of the nursery's board of directors.

MONDRIER PRELIMINARY ENDS

Judge Thompson Takes Case Under Adversity Until Monday.

After several hours of heated argument, during which opposing attorneys became bitter in their remarks, the preliminary hearing of B. E. Mondrier, police detective, charged with manslaughter, ended at noon Friday and Justice J. T. Thompson took the matter under advisement until Monday.

The charge against Mondrier grew out of the death of 4-year-old Bobby Davis, who was killed last December by a stray bullet when Mondrier fired at a fleeing prisoner. The case went to trial early Thursday. Several witnesses took the stand for both sides. It was one of the most bitterly fought preliminary trials that Justice Thompson has heard since he went into office a year ago.

Thirteen Accredited Schools

PAWBUKA, March 24.—Osage county now has 13 full accredited high schools. Eight of these are Pawbuka, Fairfax, Haradall, Hominy, Whinna, Avant, Foraker, and Neagone, are in independent districts.



Ask Your Grocer For Main Line Flour Milled in Tulsa

With corn muffins, or any hot bread or rolls, this is a whole meal for lunch or light dinner. Especially is it enjoyed for a meal when meat is not planned.

Oatmeal Bread.

(One loaf.)
1 cup water (boiling).
1 teaspoon salt.
1 1/2 cups flour.
1 1/2 cups rolled oats.
1 tablespoon sugar.
1/4-cup compressed yeast.

Crumble the yeast cake in 2 tablespoons cold water, and work with a fork to a smooth paste. Pour the cup of boiling water over the rolled oats, sugar and salt, stirring well. Let set until lukewarm, then stir in the yeast-paste, beating well for five minutes or more to thoroughly mix the yeast plants with the dough. Now add the flour, using enough to make a heavy dough. Knead well then put to rise in a warm place, greasing the pan and the top of the dough. When double in bulk, knead down, and put in the pan. When double in size in the pan, bake in a moderate oven. It should be well-baked in one hour.

One cup chopped nuts may be added, also one cup raisins. Bake cake and brown slowly in fat. The browning of these must be done slowly, too, if they are to be their best.

Codfish balls are good for breakfast or both, will add to the food value and flavor of the bread, though it's excellent without either. Nutmeg and a dash of onion need a change in bread especially for sandwiches, and I know no better than oatmeal bread, such as this recipe will make.

Codfish Balls.

1/2-cup canned flaked codfish.

1 egg.

1-cup mashed potatoes.

Salt (if needed).

Use cold mashed potatoes, that are well seasoned. Add the whole egg and beat with a wire whip or fork until thoroughly mixed. Work in the canned flaked codfish. Shake over a few grains nutmeg, not much. Take tablespoonfuls and with the hands, mold into patties. Sprinkle flour over each fast. In fact, as you know codfish

balls in some localities are the typical "fancy" breakfast dish. Baked beans, codfish balls, and coffee, make a good lunch any day.

Chicken Pie.

1 fat hen.

1/2-cup chicken fat.

1/2-cup flour.

1-teaspoon salt to each pound chicken.

Cut the dressed chicken at the joints, cover with the boiling water, and simmer gently in a covered vessel until the meat falls from the bones. Remove from the fire and lift out all the chicken, setting the liquid where it will cool quickly. This done so the fat may be skimmed from the top. Take all the bones from the meat, though do not cut or pull the meat in small pieces. It is better to have the pieces of meat larger than for creamed chicken. When the fat is skimmed from the top, measure out one-half cup and blend one-half cup flour with it. If there is not four cups of the chicken stock left, add milk to make four cups.

Now add the chicken, and salt and turn in a shallow, but large round pan. Cover the top with doughnut-shaped dough, cut from extra rich biscuit dough, and bake on the top grate only long enough to brown and cook the dough.

The Biscuit Dough.

2 1/2 cups flour.

3-teaspoons baking powder.

1-teaspoon salt.

5-tablespoons shortening.

Milk to make soft dough.

Sift the flour, baking powder, and salt. Work in the shortening, then add milk as you stir until you have a dough that can be handled. Roll one-half inch thick, then cut in rounds with a doughnut cutter or if you do not have a cutter of that type, cut in rounds, and with the top of a salt shaker, cut out the centers. The holes will give steam vents as the pie cooks and when well browned, are more attractive than the smooth top pie. Wrap a clean white cloth or cloth around the outside of the pan and place it on the table, hot from the oven.

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My Choo-Choo's Bound for Alabam!



Typical of the Roosevelt characteristic of vitality, young Quentin Roosevelt, son of the assistant secretary of war, and grandson of the late Theodore Roosevelt, former president, here shows you that he's a "regular" boy. He takes great delight in his locomotive and is shown here giving his rolling stock the "once over." Does he resemble Teddy?

CONTEST OWNERSHIP RIGHT

Can Indian Service Employee Purchase Restricted Lands?

Special to The World.

LINCOLNVILLE, March 24.—

Whether an employee of the government Indian service can fight

fully buy Indian restricted lands is soon to be determined by a decision of the United States supreme court.

In two cases which went up from this county. One is the case involving the allotment of Charlie Blue Jacket, near Lincolnville, and the other is a suit involving 100 acres

of valuable land in the vicinity of the Jefferson mine.

It appears that these lands were purchased by Paul A. Ewart some years ago while he was in the Indian service, and an effort has been made to have the sales set aside. A. Scott Thompson, a Miami attorney, recently argued these cases before the supreme court, and a decision is expected in the near future.

HIS SPIRIT WASN'T VISIBLE

Dr. James Martin Peckles Was Present at Banquet but Few Saw Him.

LAS ANGELES, March 24.—The lack of clairvoyant sense was given as the reason today by Dr. Guy Bogart, executive secretary of the Los Angeles life league, why persons not versed in psychic powers could not see in reality Dr. James Martin Peckles' spirit, which attended the banquet given last night in celebration of Dr. Peckles' one-hundredth birthday by the league.

Dr. Bogart explained that if the room had been properly charged with electricity and had other conditions prevailed, coupled with certain knowledge, anyone could have seen Dr. Peckles. As it was, his presence was visible to but a few "spiritually sensitive" persons.

Store Robbed at Scrapper.

Special to The World.

TABLETOWN, March 24.—The latest store robbery is reported from Scrapper, in the extreme northeastern section of Cherokee county. The store of C. A. Hatfield was entered and a goodly supply of groceries and various articles appropriated. Bill Hicks, a citizen of the locality, has been arrested in connection with the robbery.

CRISCO

3 lbs. Crisco \$1.11

6 lbs. Crisco \$1.11

9 lbs. Crisco \$1.11

1 lb. colored oleo 25c

1 lb. uncolored oleo 25c

A complete line of craft cheese.

GROCERIES

Fresh country eggs 25c

4 nice grape fruit 25c

Celery, fancy, well bleached 20c

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